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Saudi Arabia

Sanitary/Phytosanitary/Food Safety

Saudi Arabia Requires HACCP Certification for Imported Meat 2003

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Report Highlights:

The Saudi Arabian Ministry of Commerce issued recently a new decree requiring that all abattoirs used in meat and meat products production implement HACCP procedures in all production stages.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Riyadh [SA2], SA

On February 9, 2003, the Saudi Ministry of Commerce issued the Ministerial decree number 2436 to all Chambers of Commerce in the country requiring the **insertion of a new clause in health certificates accompanying imported meat and meat products** to make sure that the abattoirs used to produce meat & meat products exported to the Kingdom implement the Hazard Analysis and Critical Control Point (HACCP) as a system of production process control. ATO contacts at the Saudi Minister of Commerce confirmed that the Ministry will implement the new requirement starting from June 7, 2003.

Following is the summary of unofficial translation of a copy of the new decree number 2436:

Reference is made to the Ministerial decree #123 of April 10, 2001 which spelled out the rules and regulations to be followed when importing all types of meat: chilled, frozen or canned beef, veal, mutton, goat meat and poultry meat and their by products from safe origins to the Saudi Arabian.

Based on the need to protect consumer safety and health, it is required to implement the HACCP regime in all abattoirs producing meat and meat products. To facilitate this, a further Ministerial decree number 2436 was issued on February 8, 2003. The decision requires the insertion of a new clause, **referred to as number 13**, to the general regulations and condition to be followed when meat and meat products are imported to Saudi Arabia. The text of the clause # 13 should read as follows:

The abattoir (s) implements HACCP procedures in all stages of meat and meat products production.

Below are the rules & conditions governing the imports of meat & meat products to Kingdom as spelled out in the Ministerial decree number 123 issued on April 10, 2001

- 1- Hereby bans are placed on importing of all kinds of chilled, frozen and canned beef, veal, mutton and poultry meats along with all by-products thereof from any country infested with epidemic included in the Veterinary Quarantine Regulation applicable in Kingdom of Saudi Arabia.
- 2- All consignments of all kinds of chilled, frozen and canned beef, veal, mutton and poultry meats along with all by-products thereof shall be in compliance with the standard specifications applicable in Saudi Arabia, namely, SSA No. 44/1998 "Fresh Beef and Mutton," SSA No. 116/1999 "Chilled and Frozen Beef and Mutton," SSA No. 626 "General Conditions for Transportation & Storage of Chilled and Frozen Foodstuff," SSA No. 630 "Conditions of Slaughtering According to Islamic Sharia," SSA No. 890 "Directory of the Materials added to Poultry Forage according to the safety of their usage" and SSA No. 959 "Health Conditions of Poultry Slaughtering Houses and workers."
- 3- The card shall satisfy all the data stated in Saudi standard specifications No. 1/95 (Label of packaged foodstuffs).
- 4- All imported consignments of meats and poultry shall be attached with an official Islamic slaughtering certificate issued from the competent authority in the country of origin,

- containing the date of slaughtering and the average age of the slaughtered animal and confirming that the slaughtering is made in an abattoir licensed to practice works in accordance with Islamic Sharia, that the animal was subject to examination not more than 12 hours a head of the slaughtering and immediately after slaughtering by a certified vet and that the meats of such slaughtered animals are healthy, free of diseases and good for human use. Such certificate must be legalized by Saudi Consulate in the country of origin.
- 5- The abattoir shall satisfy all the requirements of Saudi Standard Specifications No. S.S.S.220/84 (Health Requirements in Foodstuff Factories and Workers).
 - 6- The abattoir shall not be used for slaughtering pigs.
 - 7- A certificate authenticated by the official authorities, stating the meats types and the samples names and confirming that the animals and poultry are not fed with animal-protein, animal-fats or animal-manure-manufactured forages and that the animals and poultry are not treated with any materials containing hormone activity such as growth stimulants shall be attached with each consignment.
 - 8- Each consignment shall be without offal, dangerous organs, spinal cord, head, limbs and kidneys fat. A part of the tail may be left so as to identify the animal's species.
 - 9- The meats shall maintain their qualities and shall be free of signs of decay and all harmful materials.
 - 10- In case the frozen meats consignment, the period between butchering and date of arrival into Saudi Arabia shall not exceed four months. Until delivery to the customers, the meats shall be kept under not more than -18C/.
 - 11- The packing materials shall not leave any poisonous or harmful the meat or make it contaminated by any undesirable materials. The carcass and parts shall be packed with a soft, porous and clean cloth in addition to kraft paper of polyethylene in case of frozen meats.
 - 12- Slices meats shall be packed in waxed cartons or polyethylene; and all the data shall be stated.

End of Report